

ABSTRACT

A method and an apparatus for scalding of slaughtered poultry are described, for example chickens, hens, turkeys, ducks, or geese, prior to plucking thereof, where the birds while shackled by their feet are conveyed through a scalding chamber (2), preferably via a sluice device, in which chamber a precisely controlled heated atmosphere of humid, hot air is established by blowing in steam at the bottom of the scalding chamber, which air is recirculated and blown directly onto the poultry, and where the scalding period is determined by the length and course of the conveyor (8) and by the capacity and/or speed of the conveyor, where a scalding chamber (2) with a relatively large height is used, and where the scalding chamber conveyor (8) including its secondary nozzles (10) extends through two or more levels (stories).